



CHATEAU  
QVINTVS



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Domaine Quintus

Château Quintus

*The 2015 vintage,  
or the striking confirmation  
of a very great terroir*

Spring 2015 (April, May, and June) was very dry. This was conducive to good flowering, which was both quick and even. July was also a dry month. The vines did not suffer unduly from the drought conditions and there were enough scattered showers for véraison (colour change) to take place under excellent conditions.

The level of precipitation from March to June was much lower than the sixty-year average. These drought conditions slowed down vegetative growth starting in July. This meant that the vine's vigour could be channelled into ripening the fruit. Another consequence of the cumulative dry, hot summer weather was very thick skins.

This led us to look after the vines with the greatest of care, giving tailor-made attention to each one. Leaf thinning and bunch thinning were thus carried out to varying degrees and at different times. These two

operations occurred early in the season and were intense for Merlot and Cabernet Franc, but took place later on and were less intense for Cabernet Sauvignon. Going through the vines repeatedly to pluck leaves and thin bunches improved ventilation and enhanced ripening. The month of August was very hot, but there was also some precipitation. This rain enabled the vines to maintain the necessary water reserves and to provide requisite nourishment for perfect ripeness. The harvest began in late September under a clear blue sky. Thanks to ideal weather in October, we were able to wait for optimum ripeness for each grape variety.

2015 combined all the parameters of a benchmark year in keeping with the greatest Bordeaux vintages.

*«Tasting 2015 Quintus provides the striking confirmation. It is no accident that we are here. Our ambition was based on the potential of this superb terroir – and this year's wines show that we were not mistaken!»*



*Domaine Clarence Dillon*



*Domaine Clarence Dillon*



CHATEAU  
QUINTILLION  
2013



CHATEAU  
QUINTILLION  
QUINTILLION  
GRAND-CRU  
2013

QUINTILLION



# Château Quintus

— Saint-Emilion Grand Cru

## Château Quintus 2015

Beautiful, dark, garnet-red colour. The nose is rather closed at this time. However, after a few minutes in the glass it opens up to reveal a rich, complex bouquet of red and black fruit reflecting grapes picked at just the right moment. 2015 Quintus is smooth, even creamy, on the palate, with a tight-knit tannic structure. This tannin is immediately perceptible, but in no way aggressive. The middle palate is full-bodied, and the finish is delicious and fairly long. This powerful, tasty wine is also very elegant.

*76% Merlot, 24% Cabernet Franc*

*- The harvest lasted from the 23rd of September to the 9th of October.*





# Le Dragon de Quintus

— Second vin de Château Quintus  
Saint-Emilion Grand Cru

Le Dragon de Quintus 2015

Le Dragon has a beautiful vermilion colour. The nose is wonderfully fresh, with hints of cherry and raspberry. The ripeness of the fruit comes through wonderfully when the wine is swirled in the glass. It starts off quite smooth and soft on the palate, going on to reveal rich tannin that is well-integrated even at this early stage. The aftertaste is relatively long. It is also appetising and gives every indication of fine balance.

*76% Merlot, 23% Cabernet Franc, 1% Cabernet Sauvignon  
- The harvest lasted from the 23rd of September to the 9th of October.*

